



Wednesday 31st AUGUST

All in £35pp

(min 2 people)

For info on our 'Small-in', please ask a member of staff

Pickles / Ferments

Smoked Cerignola olives

Focaccia, confit garlic

Twice-cooked celeriac, celeriac puree, XO sauce

Honeycomb tomatoes, elderflower dashi, tomato vine oil

Cauliflower, hazelnut and guinness butter, pickled blackberries

Smoked baby corn, toasted corn husk emulsion, fermented chilli, corn stalks

Bobby beans, fermented mustard greens, szechuan peppercorn

Hand-pulled noodles, chilli crunch, spring onion and ginger, red vinegar

Oyster mushrooms, black garlic, apple and elderflower, sumac togerashi

Afters

Roasted strawberry ice cream, fennel & olive oil biscuit £6.50

Dessert Wines & Digestifs

Douce Providence, Clos du Gravillas, Languedoc, France, Muscat £5.75

La cosa, Bodegas Alfredo Maestro, Old Castile, Spain, Moscatel £6.25

Housemade lemon & chilli-cello £4.50

If you have any allergies please speak to a member of staff

A discretionary service charge of 12.5% is added to each bill